

Caramel Swiss Buttercream

Ingredients	About 2# of buttercream	About 4# of buttercream
<i>Crème Anglais</i>		
Granulated Sugar	3 ½ ounces	7 ounces
Water	As needed	As needed
Cream of Tartar	Pinch	Pinch
Egg Yolks	3 ¼ ounces (5 each)	6 ½ ounces (10 each)
Whole Milk	8 ounces	1#
Vanilla Extract	To Taste	To Taste
<i>Swiss Meringue</i>		
Granulated Sugar	3 ¼ ounces	6 ½ ounces
Water	As needed	As needed
Egg Whites	3 ounces (3 each)	6 ounces (6 each)
Cream of Tartar	Pinch	Pinch
Powdered Sugar, sifted	5 ounces	10 ounces
Unsalted Butter, Room temperature	1#	2#

Crème Anglais

1. Prepare an ice bath with a large stainless steel bowl fitted with a fine sieve. Place egg yolks in a separate bowl.
2. In another pot combine the granulated sugar, cream of tartar, and enough water to wet the sugar so it moves freely in the pot.
3. Bring the sugar and water to a boil and allow it to caramelize, without stirring.
4. Remove from heat and immediately add the milk. Bring the milk mixture with the caramel over to the stove and stir over low heat until the caramel is completely dissolved into the milk, if necessary.
6. Temper the egg yolks by slowly drizzling in the milk mixture into the yolks while steadily whisking. Once most or all of the milk has been added to the yolks, return the egg mixture back to the pot and place on medium to medium high heat.
7. Cook until the custard reaches nappé (“coats the back of a spoon”) or 180 degrees F.
8. Strain the mixture into the prepared ice bath fitted with the fine sieve to remove any coagulated egg.
9. Stir in the vanilla extract, and stir occasionally until cooled to room temperature. Place in the refrigerator.

Swiss Meringue

1. Prepare a double boiler with a pot with 1-2 inches of water brought to a simmer. Use a stainless steel bowl (or your electric mixer bowl if it's large enough) for the upper part of the double boiler.
2. Wipe out your electric mixer bowl, the stainless steel bowl, and whip attachment with a paper towel dampened with vinegar. Combine all of the egg whites and the granulated sugar in the bowl you are using for your double boiler. Whisk together gently just to combine.
3. Bring your sugar and egg white mixture to the double boiler and stir gently until it reaches at least 120 degrees F (125-130 degrees F will yield a stronger icing, but too much higher and they egg whites could start to cook).
4. Remove from the heat and place on the electric mixer with the whip attachment and whip to medium to stiff peaks.
5. Once the meringue has reached medium to stiff peaks add in the butter, starting on low speed and increasing to high speed until the icing comes together.
6. Carefully add confectioner's sugar on low speed.
7. Add in the crème anglais (while on low speed) and whip on medium-high to high speed until the icing comes together again.

Since there is a crème anglais in this icing, refrigerate this icing overnight and when not serving. For best taste, allow the icing to come to room temperature before eating.